

NEWMAN ARMS PIE ROOM

CHRISTMAS MENU 2011

Festive Canapés

A selection of seasonal finger food which will include:
Foie Gras, Smoked Fish Pate, Goats Cheese Crostini, & Avocado rolls

Game Pie

Venison, Pheasant and Partridge cooked in port with wild mushrooms, shallots, chestnuts and juniper
Suggested Wine: Claret Beer: Porter

Elizabethan Pie

A Tudor recipe of Mutton with root vegetables, winter berries, cinnamon and ginger
Suggested Wine: Rioja or Malbac Beer: Crabbies Ginger ale

Christmas Pie

Turkey and Ham Hock simmered in white wine with leeks, sage, tarragon and cranberries
Suggested Wine: Vina Esmeralda Beer: Aspells Cider

Shepherdess Pie (v)

Slow cooked mix of courgettes, pepper, beans and lentils
Topped with root vegetable mash
Suggested Wine: Cote du Rhone Beer: Truman's London Ale

Served with Roast Potatoes and Seasonal Vegetables

Christmas pudding with Brandy Custard

Suggested drink Ruby dessert wine or Fuller's Christmas Ale

Dark Pot au Chocolat

Suggested drink: Bailey's

Cheese and Fruit Plate

Suggested drink: Seafarer's Bottled Ale or Red wine

Mince Pies and Port

£25.00 per Person

To include Crackers, Hats and Party Games

Mutton is organic from Pentre Farm in Shropshire . Venison is from Harlesford Farm., Tetsworth OX9 7BX
Game birds are from shoots in West Sussex and Norfolk, may contain shot
Vegetables are from Pauleys, all other ingredients are sourced as locally as possible

Please see our Wine and Drinks list for our full range of seasonal beverages, which includes Champagne, Malt Whisky, Cognac Port and Liqueurs